

After Dinner Cocktails From The Bar

Apricots & Cream	£ 8.75
A blend of Apricot brandy, Baileys & Fresh cream, a gorgeous way to end your evening	
Espresso Martini	£ 8.75
A tasty after dinner treat made with real espresso, Crème de Cacao white, Kahlua & Vodka.	
Brandy Alexander	£ 8.75
Brandy, Crème de cacao, Double cream and finished with a sprinkling of fresh nutmeg	
Orgasm	£ 8.75
A double shot of Kahlua makes this late night drink extra silky. Blended with Baileys, cream and milk	
Yellow Monkey	£ 8.75
A late night alcoholic banana milkshake! Blends of light Rum, Galliano, White Crème de Cacao & Crème de Banana	
Almond Joy	£ 8.75
A joyful blend of Amaretto, White Crème de Cacao, mixed with cream and then shaken and strained	

Liqueur Coffees

Irish Coffee (Coffee, Jamesons & Fresh cream)	£ 4.75
Calypso Coffee (Coffee, Tia Maria & Fresh cream)	£ 4.75
French (Coffee, Cointreau & Fresh cream)	£ 4.75
Russian (Coffee, Vodka & Fresh cream)	£ 4.75
Bailey's (Coffee, Bailey's & Fresh cream)	£ 4.75
Grand Latte (Café Latte, Grand Marnier)	£ 4.75
After Eight (Coffee, Crème de Cacao, Crème de Menthe & Fresh cream)	£ 5.25

Coffees

Floater Coffee	£ 2.95
Filter, Espresso, Cappuccino, with Petit Fours	£ 2.50

Teas

Fresh Mint	£ 2.50
Camomile	£ 2.50
Earl Grey	£ 2.50
English Breakfast	£ 2.50

DESSERTS

(*RECOMMENDED WINE WITH ADDITIONAL PRICE)

HOT CHOCOLATE FONDANT
WITH VANILLA ICE CREAM



CREAM CHEESE MOUSSE
WITH A STRAWBERRY CURRIED CHUTNEY & BLACK PEPPER MERINGUE
• *RIESLING SPÄTLESE, 2008, KARL JOSTOCK-THUL, MOSEL, GERMANY - £7.00 (125ML)*



'BLACK FOREST GÂTEAU'
WITH DARK CHOCOLATE SORBET & GRIOTTINES CHERRIES
* *BLACK MUSCAT, 2009, ELYSIUM, CALIFORNIA - £8.50 (125ML)*



ICED PEANUT PARFAIT, RASPBERRY SORBET & PEANUT BRITTLE
* *SAUTERNES, 2006, CASTELNAU DE SUDUIRAUT, FRANCE - £13.50 (125ML)*



DARK CHOCOLATE & PRALINE MARQUISE
WITH BAILEYS ICE CREAM & FRANGELICO JELLY
* *PEDRO XIMENEZ SWEET SHERRY, NV, LUSTAU SOLERA RESERVA, JEREZ, SPAIN - £5.50 (75ML)*



ORGANIC LEMON TART
CREME FRAICHE SORBET & MILLEFEUILLE OF PASSION FRUIT
* *BOTRYTIS SEMILLON RESERVE, 2009, BERTON VINEYARD, AUSTRALIA - £8.50 (125ML)*



ASSIETTE OF DESSERTS (£2.50 SUPP)
* *TOKAJI ASZU 5 PUTTONYOS, 2006, ROYAL TOKAJI, HUNGARY - £18.00 (125ML)*



SELECTION OF CONTINENTAL CHEESE WITH CHUTNEY (£3.95 SUPP)
(PLEASE NOTE ALL OUR CHEESES ARE UNPASTEURISED)
* *KOPKE LBV PORT, 2005, PORTUGAL - £5.50 (50ML)*

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces.
Should you have a food allergy of any kind, please mention to the waiting staff.